



2008 Fume Blanc/Sauvignon Blanc

Philosophy

One of our best sellers, this Fume Blanc continues in our tradition of a mountain grown, Loire style, 100% Sauvignon Blanc. The wine is cold fermented in stainless steel tanks at 55 degrees to maintain and enhance the tropical fruit and citrus flavors and the fragrant bouquet of fresh cut grass. Our winemaking style signals a return to the delightfully crisp Sauvignon Blanc grape variety, without oak aging.

Vineyard Source

This is the third vintage of Sauvignon Blanc grapes entirely from a vineyard in Amador County. We have purchased fruit from them since 2004, but blended it with fruit from a different vineyard. It has more of the honeysuckle aroma with peach and melon and tropical fruit flavors than the prior vintage. This vineyard is one of the few remaining Sauvignon Blanc vineyards in the Sierra Foothills appellation. Many have been ripped out or grafted over to more popular varieties.



Vintage

2008 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks Justin time to suffer from the frost that hit much of California. This was of course followed by an early bloom. The early bloom led to a very early harvest with veraison starting the latter part of July. As it turned out we had one week of really hot weather so veraison was early followed by the first harvest date being the third week of August for the Sauvignon Blanc grapes that come from Amador County, a much hotter region than El Dorado.

Harvest Date	Aug 14
Sugar at Harvest	23. Brix
Bottling Date	December 2008
Release Date	January 2009
Cases Produced	495

Winemaker's notes

This fruit dominated wine presents itself with elements of grapefruit, peach, pear, and tropical fruit. Slow, cold tank fermentation in stainless steel has maintained delicate, almost floral characteristics. Pale straw in color, this fresh, crisp Sauvignon Blanc has aromas of melon and tropical fruits. The flavors of citrus and pear and grapefruit are accompanied by bright acidity with a lingering, fruity finish. This is a great wine to pair with stir-frys, chicken and fish dishes as well as many vegetarian dishes and Thai Style food.

John MacCready, Owner & Winemaker

Restaurant wine list description:

Fruity with tastes of grapefruit, peach, pear, tropical fruit and the "varietal" character of Sauvignon Blanc. The wine is crisp, well rounded with a long lasting, silky smooth finish.